

Amendments to the Claims

1. (currently amended) A food-making process for a fat substitute, comprising the steps of:

starting with a rice flour;

adding water to the rice flour;

adding an alpha-amylase enzyme to the rice flour and the water to form a slurry;

and

blending a sweetener with said rice flour in said slurry;

extruding a hydrolyzed rice flour from said slurry;

wherein, ~~said hydrolyzed rice flour depends on~~ enzyme activity initiated by pressures and temperatures present in the step of extruding hydrolyses said rice flour, and such hydrolyzed rice flour has a water content of 5%-25%, by weight.

2. (previously presented) The food-making process of claim 1, further comprising the step of:

substituting said hydrolyzed rice flour for a fat in any food product.

3. (previously presented) The food-making process of claim 1, further comprising the step of:

adding said hydrolyzed rice flour instead of shortening in any food product.

4. (previously presented) The food-making process of claim 1, wherein:

the step of extruding accelerates a conversion of said rice flour into said hydrolyzed rice flour in the presence of said alpha-amylase enzyme.

5. (previously presented) The food-making process of claim 1, wherein:

the step of extruding produces simple sugars in said hydrolyzed rice flour with a water activity low enough to mimic the texture of fat and which will not support microbiological growth.

6. (cancelled)

7. (cancelled)

8. (currently amended) The food-making process of claim 1, wherein:

the step of extruding is such that said hydrolyzed rice flour resembles the appearance of shortening, and is a combination of water, ~~flours~~ flour simple sugars, and complex carbohydrates that have ~~substantially less~~ than half of the calories ~~than~~ of fat.

9. (previously presented) The food-making process of claim 1, wherein:

the step of extruding is such that said hydrolyzed rice flour includes proteins as emulsifiers.

10. (previously presented) The food-making process of claim 1, wherein:

the step of extruding does not include an emulsifier in said slurry.

11. (currently amended) The food-making process of claim 1, wherein:

~~the step of extruding is such that said hydrolyzed rice flour has a bland, neutral~~
taste sweetener is rice syrup.

12. (cancelled)

13. (cancelled)

14. (currently amended) The food-making process of claim ~~1~~ 26, wherein:

the step of extruding is conducted within a temperature range of 35°C to 60°.

15 - 22 (cancelled)

23. (withdrawn) The product of the process of claim 1.

24. (withdrawn) The product of the process of claim 6.

25. (withdrawn) The product of the process of claim 7.

26. (new) A food-making process for a fat substitute, comprising the steps of:

starting with a rice flour;

adding water to the rice flour;

adding an alpha-amylase enzyme to the rice flour and the water to form a slurry;

extruding a hydrolyzed rice flour from said slurry within 3-10 seconds;

wherein, enzyme activity initiated by pressures and temperatures present in the step of extruding hydrolyses said rice flour, and such hydrolyzed rice flour has a water content of 5%-25%, by weight.

27. (new) A food-making process for a fat substitute, comprising the steps of:

starting with a rice flour;

adding water to the rice flour;

adding an alpha-amylase enzyme to the rice flour and the water to form a slurry;

extruding a hydrolyzed rice flour from said slurry;

wherein, enzyme activity initiated by pressures and temperatures present in the step of extruding hydrolyses said rice flour, and such hydrolyzed rice flour has a water content of 5%-25%, by weight; and

extruding a second time to inactivate said alpha-amylase enzymes and thereby reduce the pH of said hydrolyzed rice flour.